Persian Lime and Chicken Fettuccini

*Ingredients*

1 pac dried Garlic Fettuccini

100 g diced cooked chicken meat

2 lemons, zest of 1 , juice of 2

6 tablespoons Persian Lime Oil

125 g Parmesan cheese , grated

sea salt

freshly ground black pepper

1 large bunch fresh dill , leaves picked and finely chopped

1 handful Arugula

*Method*

Cook the linguine in a generous amount of boiling, salted water until al dente, then drain thoroughly.

Meanwhile, heat the Lime oil and very quickly sauté chicken with the lemon zests. Add the arugula, dill and lemon juice, heat until greens are wilted, add the pasta and Parmesan, adjust the seasoning with Salt and Pepper, and serve immediately.

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